

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION DECEMBER 2024
(Fifth Semester)**

Branch - HOSPITALITY MANAGEMENT

BAKERY & CONFECTIONERY

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (5 x 1 = 5)

1. Which piece of equipment is typically used for mixing dough in a bakery?
(i) Rolling pin (ii) Sifter (iii) Stand mixer (iv) Pastry brush
2. Identify the purpose of pasteurization in dairy products.
(i) To enhance flavor
(ii) To improve texture
(iii) To kill harmful bacteria and extend shelf life
(iv) To increase the fat content
3. Which of the following is NOT a common type of bread dough?
(i) Whole wheat dough (ii) Rye dough
(iii) Sourdough (iv) Shortcrust dough
4. Indicate the primary ingredient that gives cakes their structure.
(i) Sugar (ii) Flour (iii) Eggs (iv) Baking powder
5. Mention the type of frozen dessert does NOT require churning.
(i) Sorbet (ii) Gelato (iii) Frozen mousse (iv) Ice cream

SECTION - B (15 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 3 = 15)

6. a. Explain the role of formulas and measurements in baking.
OR
b. Bring out the importance of different types of pans and molds in baking.
7. a. Explain the differences between saturated and unsaturated fats.
OR
b. Describe the composition of an egg and its functions in baking.
8. a. Outline the significance of gluten development in the baking process.
OR
b. State the key differences between high-ratio and low-ratio cookies
9. a. Analyze the process of tempering chocolate and its significance in baking.
OR
b. State how the main ingredients contribute to the cake's texture and flavor.
10. a. Summarise the significance of proper storage and service of frozen desserts.
OR
b. Explain the factors affect the overrun in churn-frozen desserts.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11. a. Analyze the role and function of different types of bakery equipment.
OR
b. Discuss the principles of food safety in the context of baking.
12. a. Elucidate the process and significance of pasteurization in dairy products.
OR
b. Outline the concept of fat emulsions in baking.
13. a. Classify the various types of cookies and their preparation methods.
OR
b. Distinguish between the different types of bread faults.
14. a. Point out the methods used to make different types of icings and fillings.
OR
b. Elucidate the history and production methods of chocolate.
15. a. Differentiate between Bombe, Frozen Mousses, and Soufflés in terms of preparation, ingredients, and final texture.
OR
b. Elucidate the different methods used to prepare still-frozen desserts.